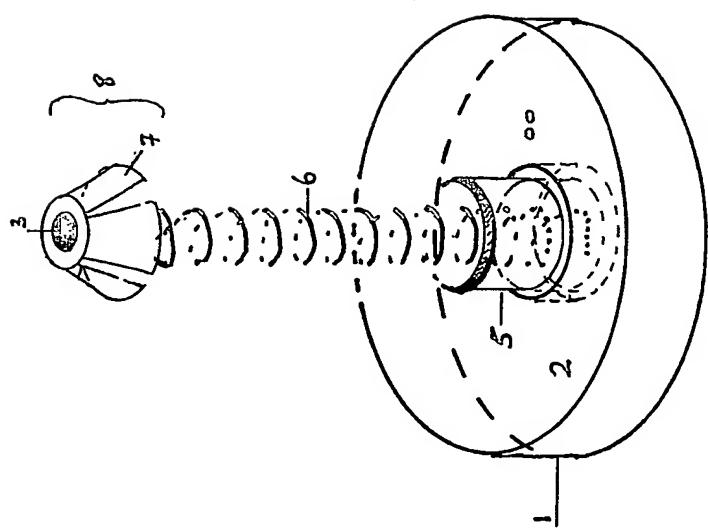


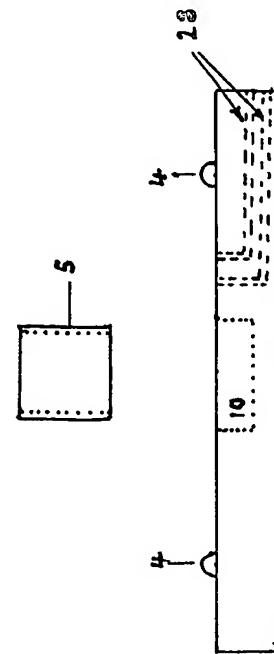
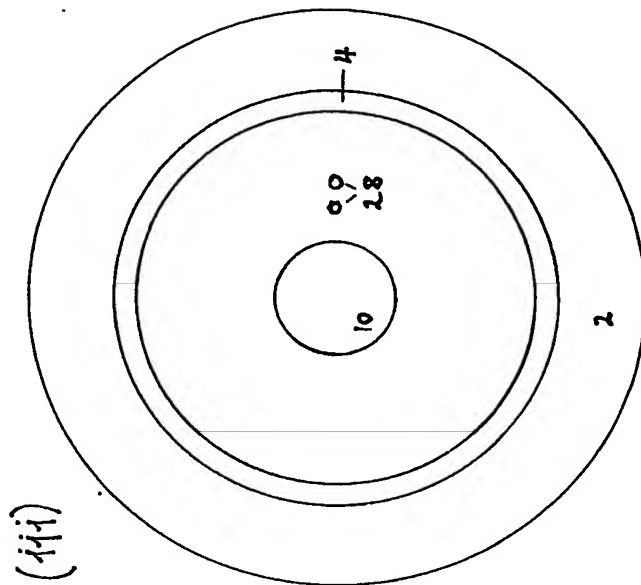
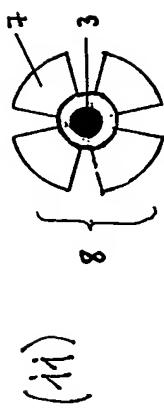
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DIAGRAM 1



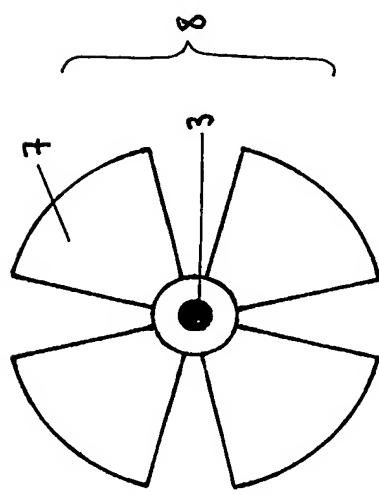
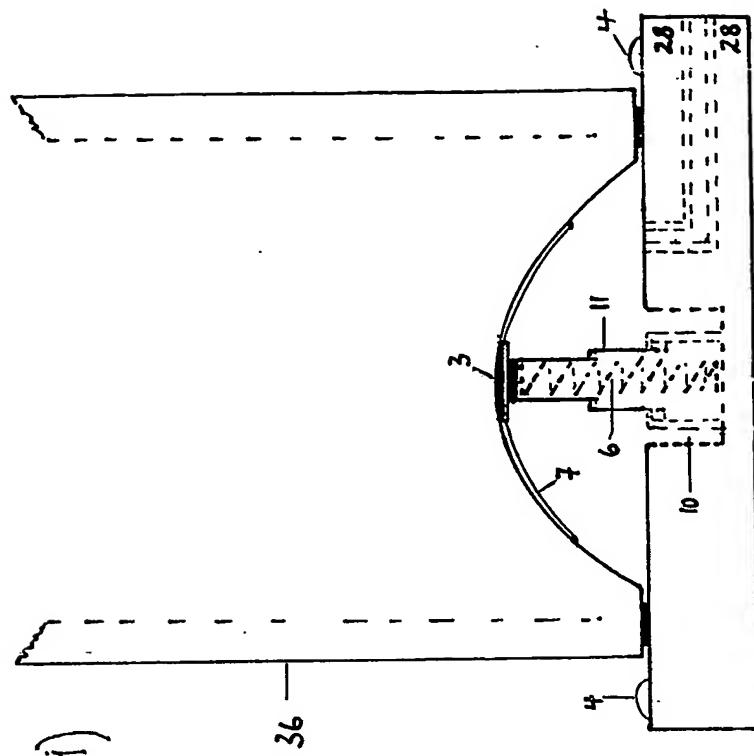
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DIAGRAM 2

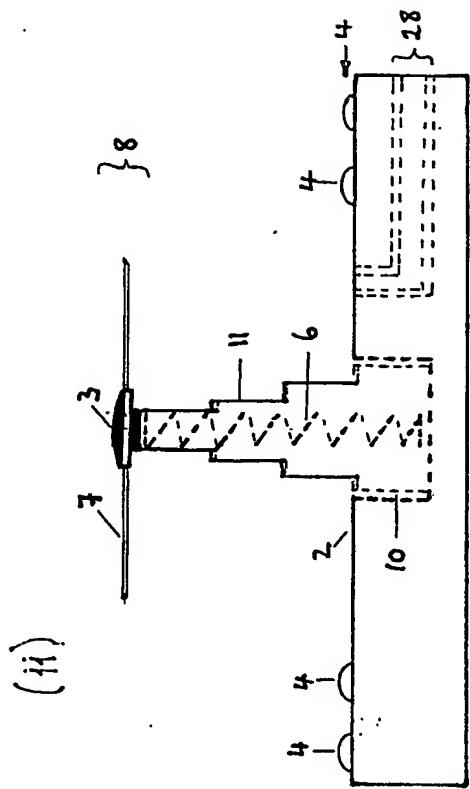


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DIAGRAM 3



(i)



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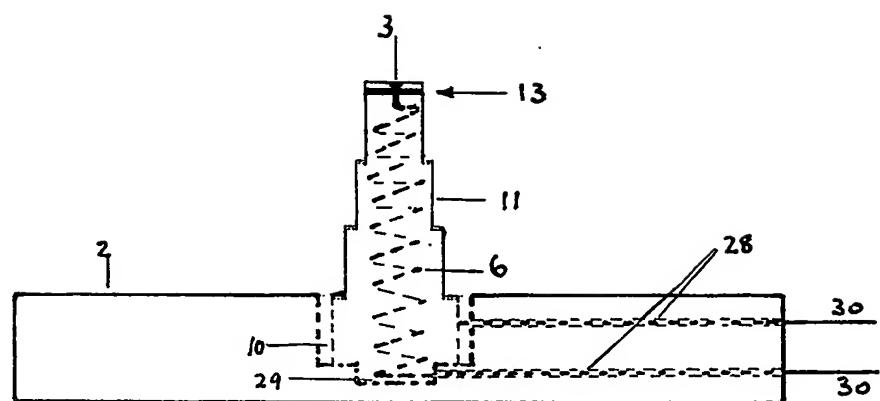


DIAGRAM 4

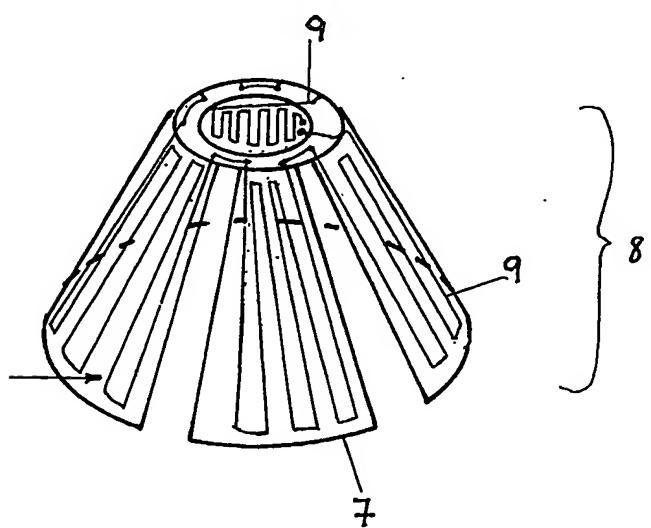


DIAGRAM 5

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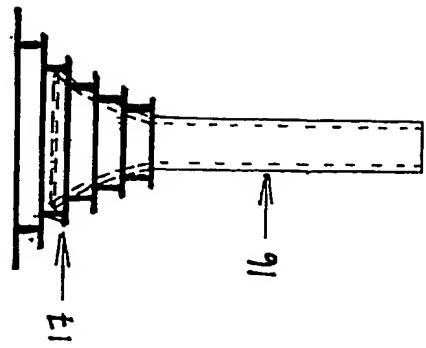


DIAGRAM 7

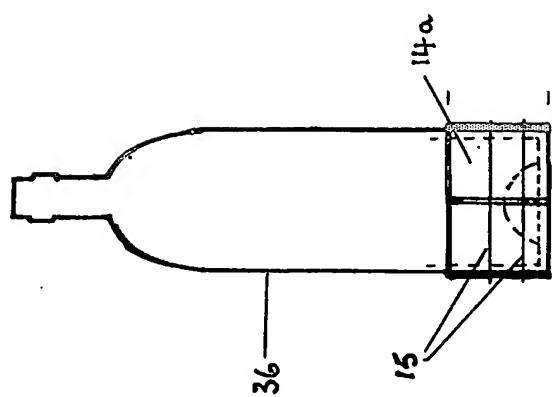


DIAGRAM 6

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DIAGRAM 10

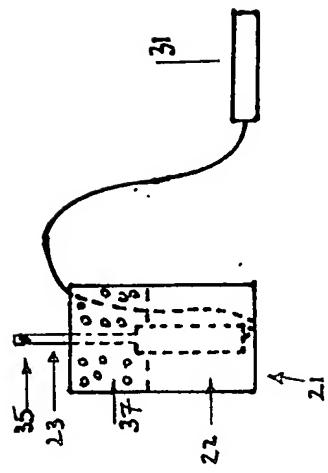


DIAGRAM 8

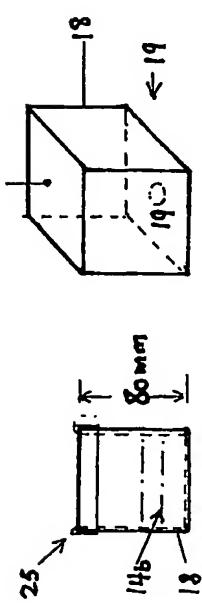
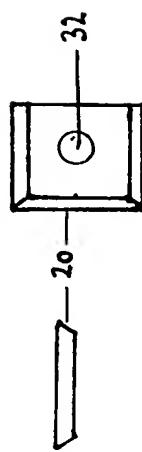
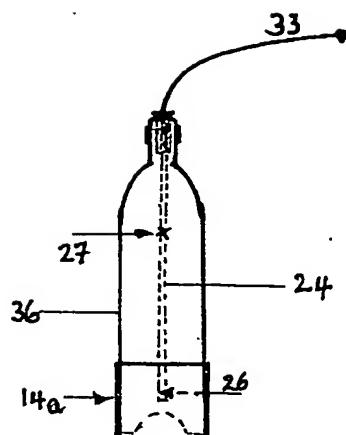


DIAGRAM 9



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part 1



part 2

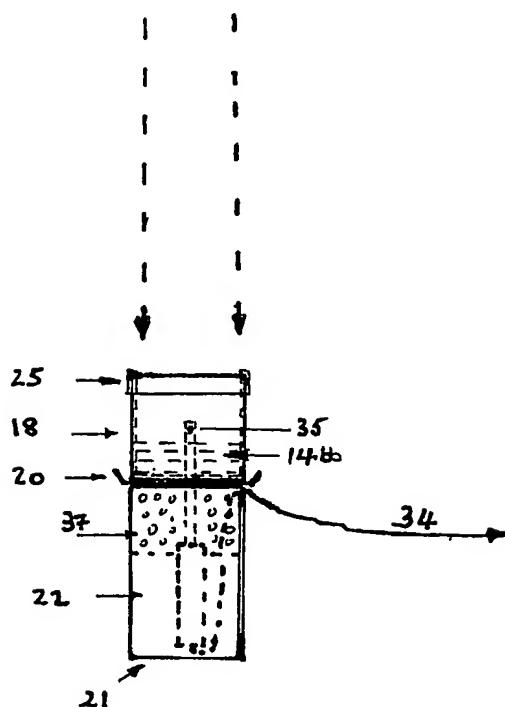
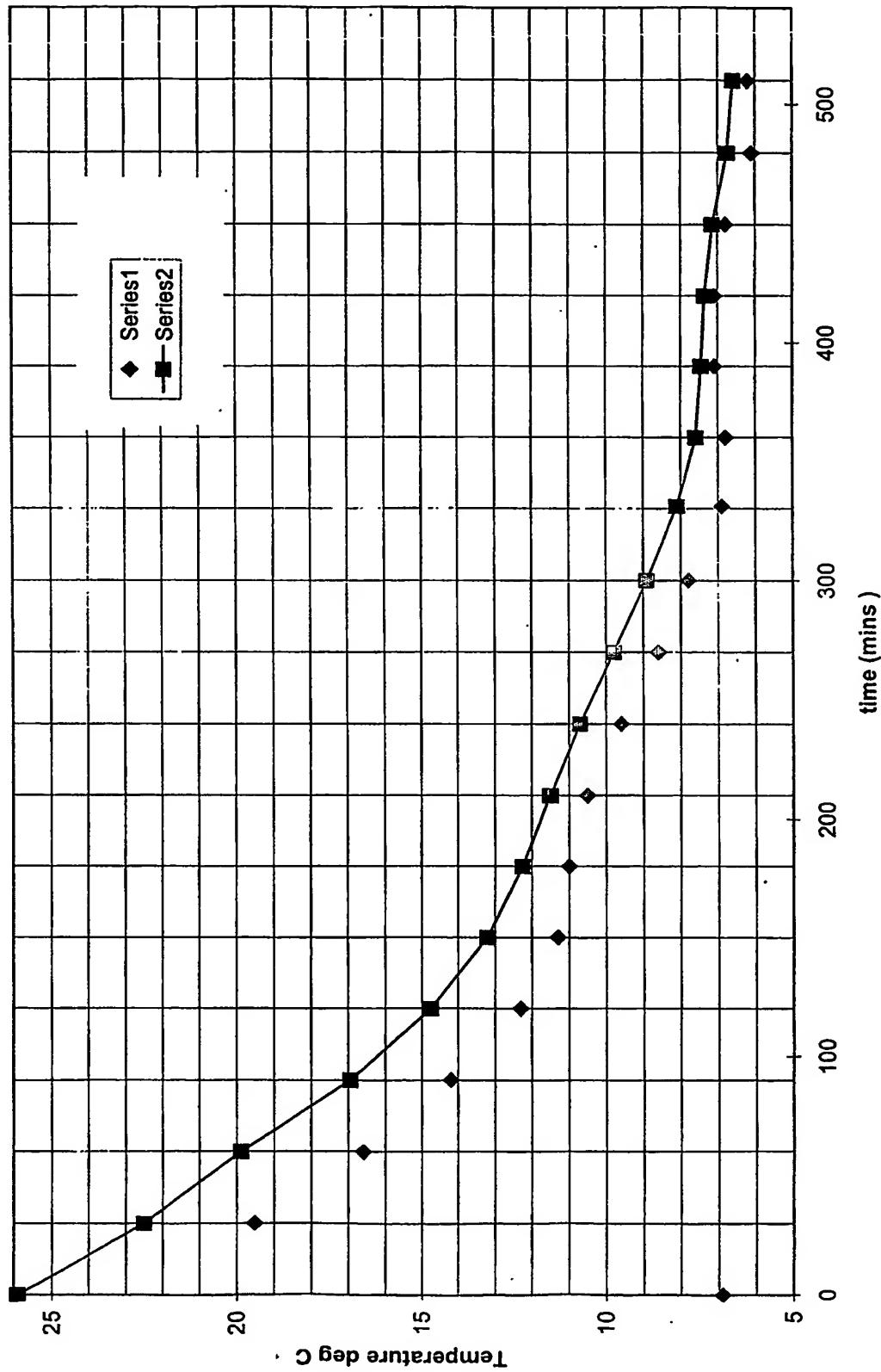


DIAGRAM 11

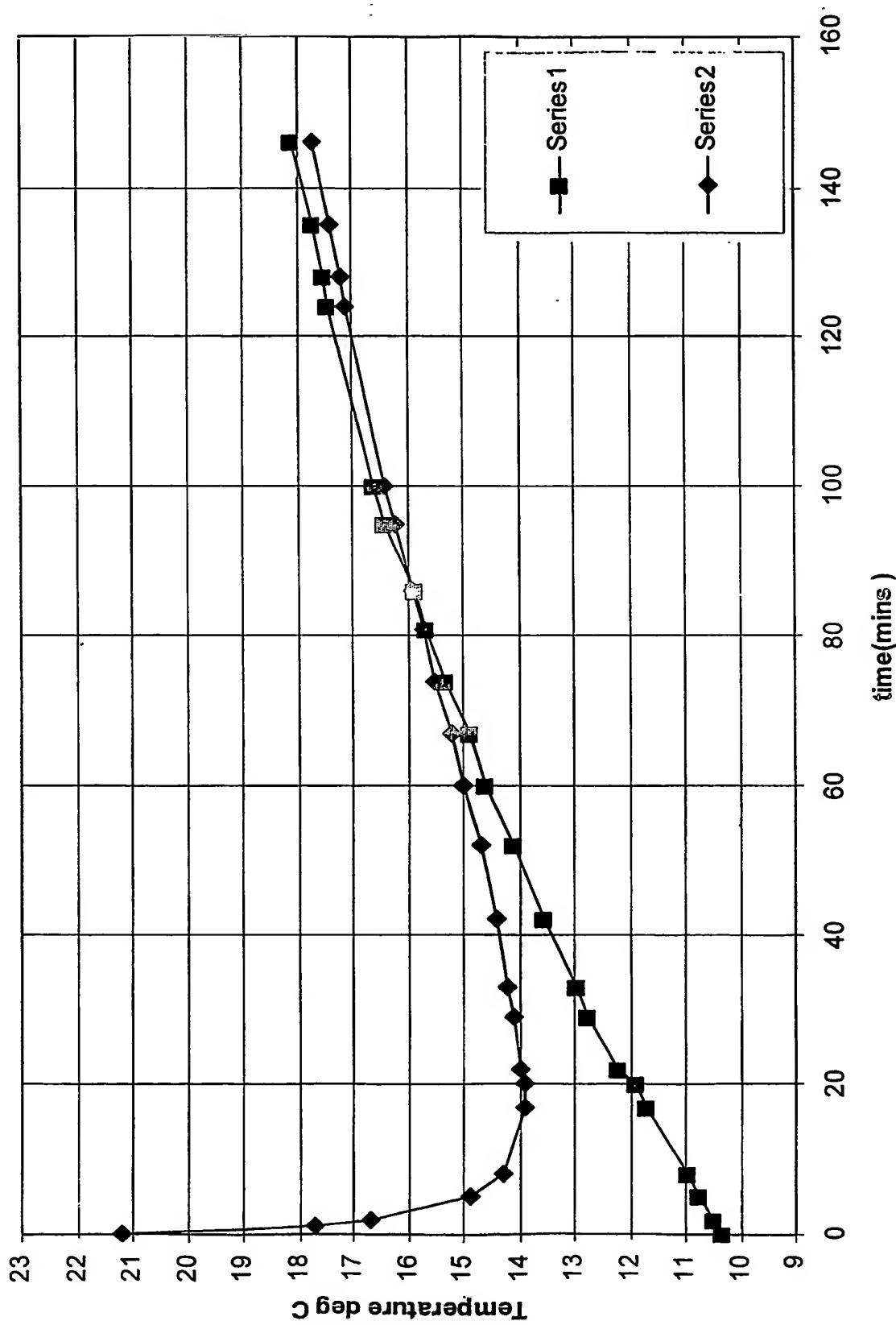
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**Graph 1: cooling a Standard Burgundy Bottle**Series 1 - base temperature ; series 2 - average temperature (except for point at  $t = 30$  mins where  $T_1 = 22.5$  Celsius)

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**Graph 2: Vertical Warming of Standard Burgundy Bottle**

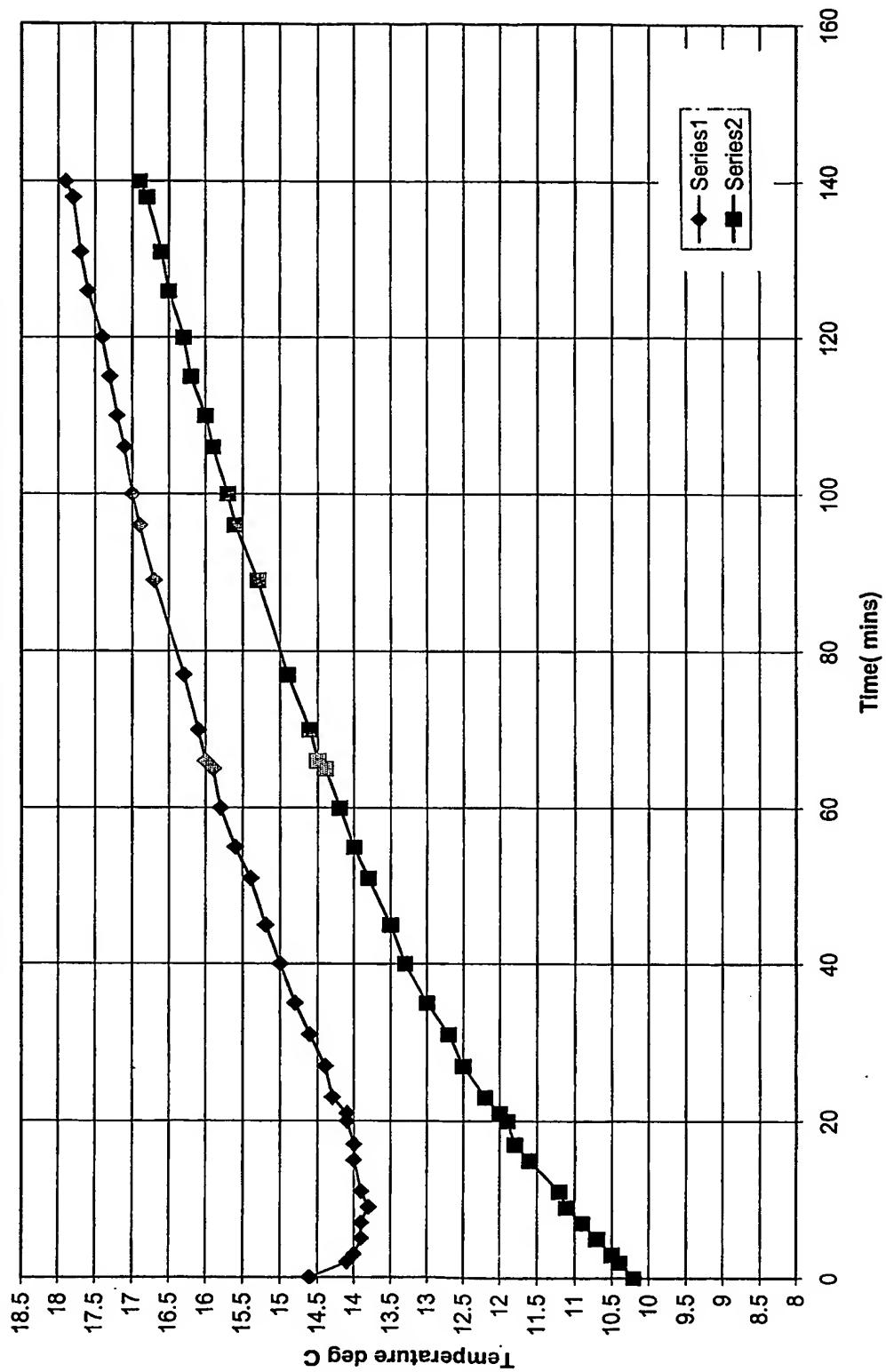
Series 1 is the Average temperature ; series 2 is the base temperature



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**Graph 3: Horizontal Warming of a standard Burgundy Bottle**

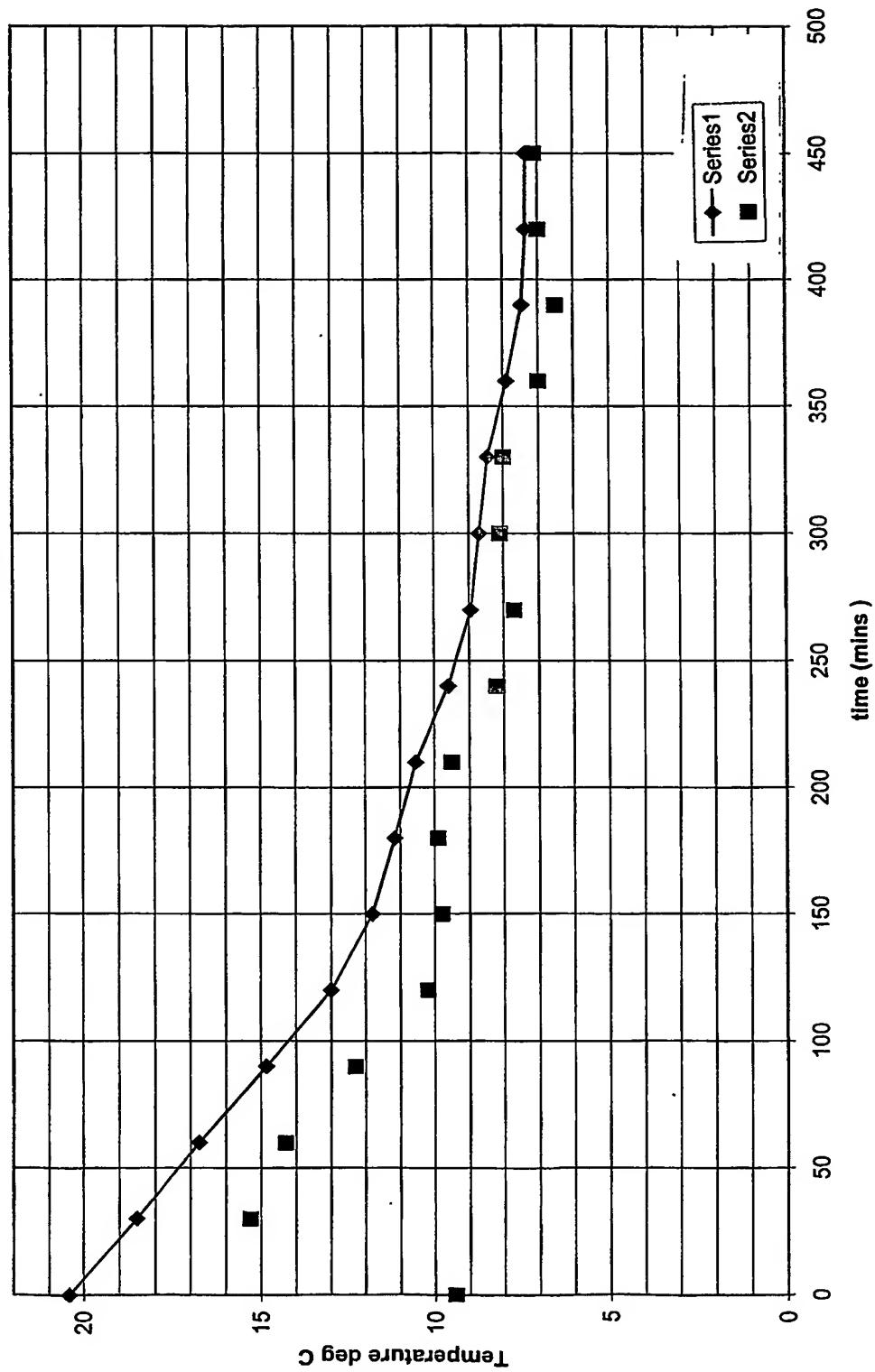
Series 1 is the base temperature ; series 2 is the average temperature



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**Graph 4: Cooling of a Champagne bottle**

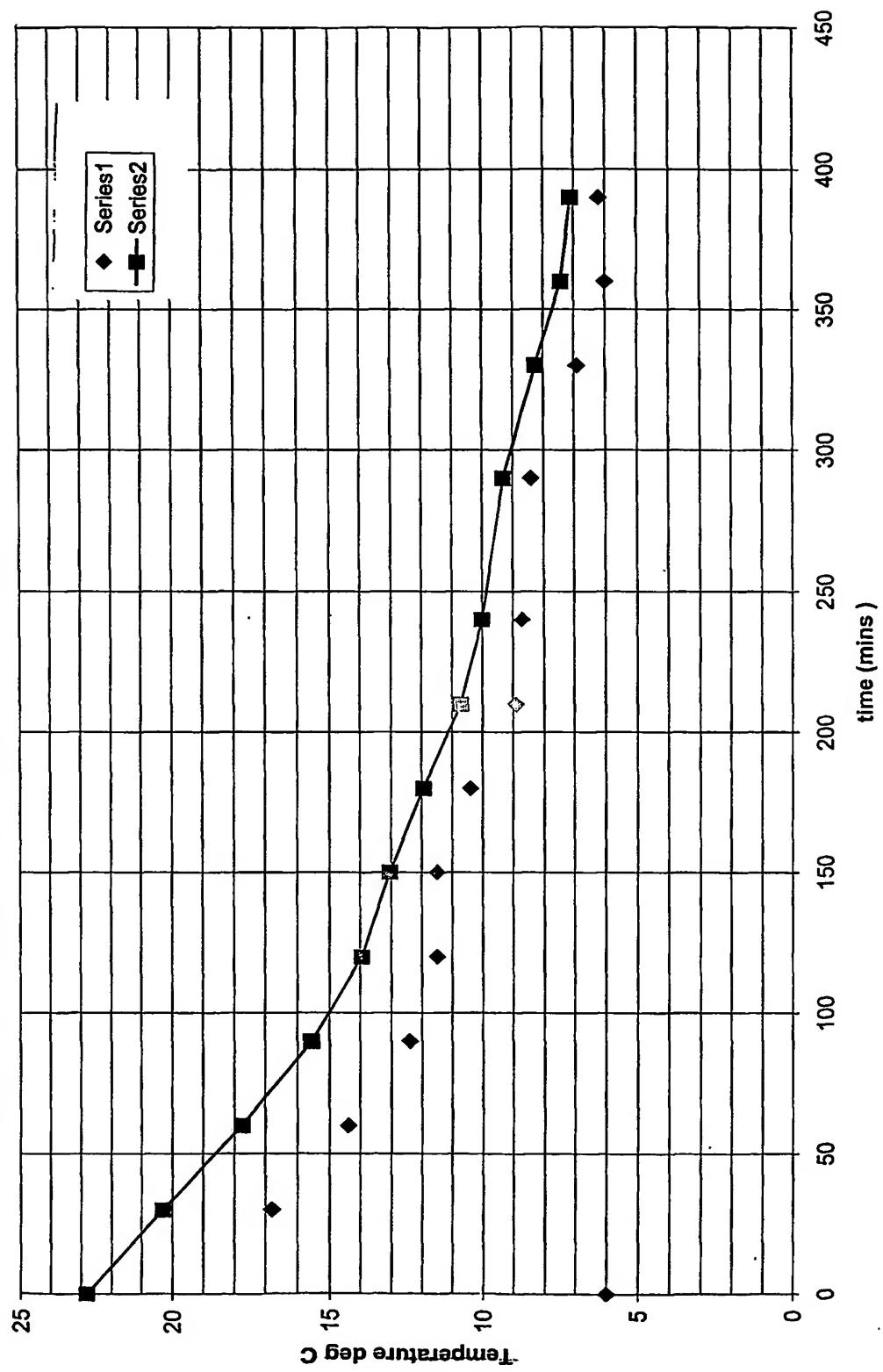
series 1 is the average temperature of the contents of a bottle ; series 2 is the base temperature



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**Graph 5: Cooling a Bordeaux Bottle**

series 1 is the base temperature ; series 2 is the average temperature of the contents of the bottle



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**Graph 6: Cooling of a Condrieu bottle**

Series 1 is the base temperature ; series 2 is the average temperature of the contents of the bottle

